

WINES BY THE GLASS

Sparkling

Dot Wine, North Coast, Brut Sparkling NV \$16
Ultraviolet Brut Rosé, California \$19
Jean Vesselle 'Reserve' Champagne Bouzy \$25

Rosé

2020 AldenAlli Russian River Valley \$17
2020 Domaine du Dragon Côtes de Provence \$13

White Wines

2020 Mauritsen Sauvignon Blanc, Dry Creek Valley \$14
2017 /vô-kel/ Vlsay, Sonoma Coast Chardonnay \$16
2021 Gros Ventre Fiano \$19
2021 Schlosskellerei Gobelsburg, Gruner Veltliner \$14
2019 Domaine le Capitaine Vouvray \$15
2019 Patrick Piuze Chablis \$22

Red Wines

2019 Bloodroot Pinot Noir, Sonoma County \$14
2018 Harris Gallery Pinot Noir \$20
2019 Preston Zinfandel, Dry Creek Valley \$15
2019 Aldina Vineyards 'Bacchus Blend',
Sonoma County \$22
2019 Marchesi Di Gresy Barbera d' Asti \$13
2018 Pithon-Paille Anjou, Cabernet Franc \$18

Sweet Wines

Mommenpop Seville Orange \$17
2009 Chateau Dauphiné Rondillon
Cuvée d'or' Loupiac \$17

Beers

Russian River Brewing Co., Happy Hops, IPA
Fogbelt, Del Norte, West Coast IPA
Henhouse Indie Darling, Pale Lager
Cooperage, Dolla Dolla Pils, Pilsner
Moonlight Brewing, Death & Taxes, Black Lager

Raw, Cured & Snacks

Oysters On The Half Shell,
"Madrona Dozen," Orange Leaf Mignonette
\$42

Caviar and Onion Dip
Trout Roe, Warm Potato Chips
\$28

Three Deviled Eggs
Trout Roe and Chive
\$12

Spicy Kimchi
\$9

Straus Yogurt Smoothie Bowl
*Chia Seeds, Toasted Peanuts,
Shaved Chocolate, Coconut*
\$15

Eggs, Grains & Leaves

The Madrona Salad
*Lettuces, Fresh And Pickled Estate Vegetables,
Herb Dressing*
\$16

Add Chicken Breast
\$12

Fried Egg Sandwich
*Estate Green Tomatoes, Prosciutto, Spicy Mayo,
Beef Fat Fries*
\$24

The Madrona Benedict
*Green Onion Buttermilk Biscuit, Prosciutto,
Old Bay Hollandaise Sauce, Poached Egg*
\$28

Brown Rice Bowl
*Slow Cooked Egg, Sweet Potato, Pickled
Radishes, Arugula, Red Miso, Nori*
\$22

Duck Confit Hash
*Poached Eggs, Piperade Sauce, Fingerling
Potatoes*
\$28

Land, Sea & Grains

Salmon Gravlax Pizza
*Creme Fraiche, Pickled Red Onion, Capers,
"Everything" Crust*
\$27

Add Two Poached Eggs
\$6

Add Trout Roe
\$15

Garden Inspired Pizza of the Day
Crafted By Our Chefs
\$25

Pork And Rock Shrimp Okonomiyaki
Benito Flakes, Japanese Pickles, Scallions
\$24

The Madrona Burger
*Toasted Bun, Roasted Onions,
White Cheddar Cheese, Spicy Ketchup,
Beef Fat Fries*
\$28

Grilled Flat Iron Steak
Beef Fat Fries, Anchoiade
\$28

